

AMENDMENTS

In the Claims:

1. (Canceled)
2. (Canceled)
3. (Currently amended) The co-processed composition of claim [[1]] 27 wherein the modified starch is a stabilized starch.
4. (Currently amended) The co-processed composition of claim [[3]] 27 wherein the ~~stabilized~~ modified starch is ~~further crosslinked or thermally~~ inhibited.
5. (Original) The co-processed composition of claim 3 wherein the stabilized starch is a monofunctional substituted starch.
6. (Original) The co-processed composition of claim 3 wherein the stabilized starch is derived from a waxy maize plant having at least one recessive *sugary-2* allele.
7. (Canceled)
8. (Currently amended) The co-processed composition of claim [[4]] 27 wherein the modified starch is a hydroxyalkylated distarch phosphate[[.]] or an acetylated distarch adipate.
9. (Currently amended) The co-processed composition of claim [[1]] 27 wherein the flour is a wheat flour having a protein content of less than 16%.
10. (Currently amended) The co-processed composition of claim [[4]] 9 wherein the flour is a wheat flour having a protein content of less than 10%.

11. (Currently amended) The co-processed composition of Claim [[1]] 27 wherein the starch and the flour are present in a ratio of from about 72:28 to about 93:7 by weight, respectively.
12. (Currently amended) The co-processed composition of Claim 11 wherein the starch and the flour are present in a ratio of from about 80:20 to about 90:10 by weight, respectively.
13. (Canceled)
14. (Canceled)
15. (Canceled)
16. (Canceled)
17. (Canceled)
18. (Canceled)
19. (Canceled)
20. (Canceled)
21. (Canceled)
22. (Canceled)
23. (Canceled)

24. (Currently amended) ~~[[A]]~~ The co-processed composition according to claim 1 of claim 27 wherein the modified starch is a dihydroxypropylated distarch phosphate waxy maize starch substituted to a degree of from about 5.7% to about 6.7% by weight of propylene oxide reagent used to stabilize the starch, and substituted from about 0.01% to about 0.025% by weight of ~~phosherus~~ phosphorus oxychloride reagent used to crosslink the starch and the flour is a wheat flour having a 10% protein content, said starch and flour are present in a ratio of 85:15 (wt % starch:flour) co-processed via the SIDA process.
25. (Canceled)
26. (Canceled)
27. (New) A co-processed cooked modified starch/flour composition having a greater weight percentage of modified starch than flour.
28. (New) The co-processed composition of claim 27 wherein the modified starch is a chemically modified starch.
29. (New) The co-processed composition of claim 27 having at least two times the opacity of a corresponding modified starch as measured in NTUs.
30. (New) The co-processed composition of claim 27 having emulsion stability over a 24 hour period versus a similar non-co-processed modified starch/flour composition,
wherein the starch and flour in the non-co-processed composition are added in the same ratio as the starch and flour in the non-co-processed composition, and
wherein the non-co-processed composition exhibits no emulsion stability over the 24 hour period.

31. (New) The co-processed composition of claim 27 having instant viscosity in food products, wherein the co-processed composition attains at least 80% of its peak viscosity in less than four minutes.
32. (New) The co-processed composition of claim 27 wherein the composition maintains freeze/thaw stability over more than one freeze/thaw cycle.
33. (New) A food product comprising the co-processed composition of claim 27.
34. (New) A process for preparing a modified starch/flour composition comprising the steps of:
mixing a modified starch with a flour to form a starch/flour blend,
cooking the starch/flour blend to produce a cooked homogeneous modified starch/flour composition, and
drying the co-processed composition to a powder,
wherein the weight ratio of starch is greater than the weight ratio of flour.
35. (New) The process of claim 34 wherein the starch and flour are mixed in a solvent to form a slurry.
36. (New) The process of claim 35 further comprising the step of atomizing the cooked starch/flour slurry thereby forming the co-processed starch/flour composition.
37. (New) The process of claim 36 wherein the cooked starch/flour composition is gelatinized.
38. (New) The process of claim 34 further comprising the step of agglomerating the dried co-processed composition.
39. (New) The process of claim 34 wherein the cooking is performed by spray cooking or drum-drying the blend.

40. (New) The process of claim 39 wherein the cooking is performed by spray cooking.
41. (New) The process of claim 40 wherein the spray cooking is performed by steam injection dual atomization (“SIDA”).
42. (New) The process of claim 34 wherein the cooking further comprises jet cooking the starch/flour blend and spray drying the jet cooked blend.